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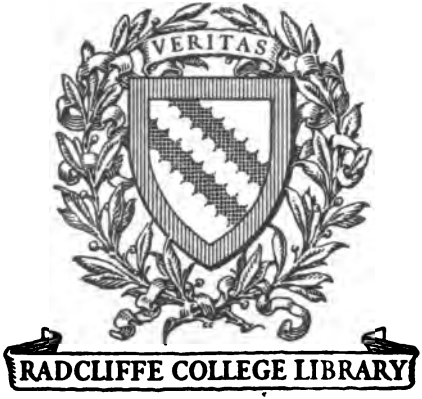

WOMAN'S ARCHIVES

Gift of

EDNA L. STANTIAL

MARY JANE'S BOOK

OF

HOUSEHOLD HINTS.

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PROLOGUE

INTRODUCING MARY JANE AND THE BRIDE.

"And so," said Mary Jane, "they've gone and put me in a book!"

The Bride giggled, and bit her pencil.

"What have you got to say," she asked, "to those who will read the book? I'll write it down for you."

Mary Jane sat silent for a few minutes smoothing her already smooth apron. Then she looked up and spoke so seriously that The Bride's blue eyes grew round and dark with wonder.

"Tell 'em," said Mary Jane, slowly, "tell 'em that I'm an old woman, and I've seen many a home in my day, and I've learned many a thing from them that the brides—bless their hearts—have no time to learn, what with all the new-fashioned things, and the clubs and lectures that takes up their time. Tell 'em that Mary Jane is a plain-faced old woman, but she's learned many a little help that only experience teaches, and she's taken the hard knocks that I hope they'll be spared. Tell them for me—and you can fix up the grand words,—that when things go wrong, they

"I kept the salt codfish in the bean pot for a couple of days and can't get the odor out of the pot now," announced the Bride.

"Use lime water to sweeten it," was Mary Jane's quick reply.

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mustn't sit down and cry and spoil their pretty eyes—let them get the book about you and me, and read all the things that it took me a long lifetime to learn, and they'll laugh at the spot on the carpet, or the jelly that won't jell.

"And tell them," finished Mary Jane with a dignity wonderful to see, "that I wish them all well, and long life to them. Can you write that in book words for me?"

"Your own words are lovely words, Mary Jane," said The Bride. So this book is dedicated to you, Little Brides, with Mary Jane's love.

ALMOST the first time The Bride spoke to Mary Jane it was to tell her a trouble. Cleaning Jewelry

After the excitement of settling down in her new house, The Bride wandered to the kitchen with her jewelry case in her hand.

"All my jewelry is in a frightful condition," she complained," how can I clean it?"

And almost the first time Mary Jane spoke to her mistress it was to give her a helpful hint. "Wash it in hot soap suds, to which a few drops of ammonia has been added, then rinse it in alcohol and dry in jewellers' sawdust," she said. And that's how it all began.

THE next day there was a calamity. The Bride dropped one of her new cut glass tumblers, and then cut her hand trying to pick the pieces off the floor. But Mary Jane bound up the little finger, and put a woolen cloth down where the fragments were, and patted it until the smallest bit had adhered to the cloth. "And after that, be sure you burn the cloth," she told The Bride. Broken Glass

"MOTHS have got inside my piano; what am I to do?" exclaimed The Bride. Moths in The Piano

"Make a mixture of turpentine, benzoline and oil of lavendar and squirt inside with a small sprayer," replied Mary Jane. "Use seven parts benzoline to one of turpentine and a few drops of lavendar."

"THIS lamp does not burn brightly," said The Bride. Sputtering Lamps

"It should be emptied out at least every two weeks," replied Mary Jane. "Rinse the bowl each time with a little clean kerosene. Never use water as even one drop will cause the lamp to sputter. When you fill the bowl again, add a little salt. It will make the light more brilliant."

"I CAN'T seem to clean this milk bottle," said The Bride. Cleaning a Milk Bottle

"Use a small piece of chain," replied Mary Jane. "It is better than shot."

IT was a very white-faced and scared Bride who confronted Mary Jane in her kitchen one morning. And well she might be frightened for she had nearly taken a poison tablet in mistake for a headache. With lips very firm, Mary Jane took the poison away from her trembling hand and pushed two pins through the top of the cork in the bottle of poison. Caution—Poison

"The pricks will remind you to be careful," she explained.

A HANDFUL of salt that Mary Jane threw in the fire when The Bride had carelessly thrown some refuse in to burn, killed the odor that was gradually creeping through the whole house. The Fat Afire

"NEIGHBOR Jones's child marked on the woodkork of my dining room while here with her mother," said The Bride. Pencil-Marked Walls

"Rub the spots with fresh cut lemon, then use whiting on a soft cloth," said Mary Jane.

"I'M in a quandry," said The Bride, "as to what I shall use in washing the mission furniture in the den!" Washing Furniture

"It may be safely washed with warm water," Mary Jane responded. "When dry, polish with a little good oil."

WHEN Mary Jane found The Bride cleaning the inside of her silver teapot with soap and water, she took it out of her hands and making a paste of soda, vinegar and flour, covered the inside of the tea pot and left it over night. A Clean Teapot

The next morning the teapot shone as brightly as new silver.

"WHAT am I going to do with this scratch on my mahogany table?" asked The Bride. Removing a Scratch

"Rub the scratch with the meat of a pecan nut and it will darken the spot," replied Mary Jane.

"THIS rug seems rather dull looking," said The Bride. Brightening the Rug

"Scatter some salt on it and then brush off quickly with a broom," said Mary Jane. "Or you might scatter some bits of wet newspaper about the rug and brush them off."

"THIS refrigerator smells stale after its winter of idleness," said The Bride. A Fresh Refrigerator

"Wash the interior thoroughly with a solution composed of one part borax and three parts lukewarm water," replied Mary Jane. "That will make it sweet and clean."

"MY hands are terribly rough from washing dishes," said The Bride. Roughened Hands

"You should rub them with a piece of sliced lemon after each time," replied Mary Jane.

Cleaning Enameled Dishes

MARY Jane laughed at The Bride when she found her trying to clean her enamel dish.

She took it from her and put in a tablespoonful of soda, boiling it until it was bright again.

Chasing the Cigar Fumes

"SEVERAL of my husband's friends called last night and now everything in the house smells of tobacco smoke," said The Bride.

"To do away with it, put a lump of crystal ammonia into a jar and add three or four drops of lavender," replied Mary Jane. "Then pour in a few tablespoonfuls of boiling water and let it stand in the room."

Killing a Paint Smell

"THE landlord has just painted the living-room and the smell of paint is unbearable," said The Bride.

"To get rid of that smell place a handful of hay in a pail of water and let it stand in the room over night," responded Mary Jane.

Coffee That "Tastes"

"I DON'T like the taste of this coffee of late," said The Bride.

"Well, you should thoroughly clean the coffee pot once a week," replied Mary Jane. "Boil it for half an hour in a strong solution of borax and water."

Yellowed Handkerchiefs

WHEN The Bride's finest linen handkerchiefs turned yellow, Mary Jane soaked them in cold water to which a little ammonia had been added.

Then she cut a large lemon into slices, including the rind, and boiled it in a pan. When at the full boiling point she put in the handkerchiefs and boiled them 20 minutes.

A "Smelly" Lamp

"HOW can I prevent this oil-lamp from smelling?" asked The Bride.

"Soak the wick in good vinegar, then dry it out and the lamp will not smell, no matter how low you turn the wick," said Mary Jane.

Tempering a Lamp Chimney

"I'VE had lots of trouble with lamp chimneys; how can I keep them from breaking easily?" asked The Bride.

"Easy enough," replied Mary Jane. "To temper them place in a pail of cold water on the stove and allow them to boil two hours. They will last twice as long."

The Vinegar Cruet

MARY Jane was washing the vinegar bottles while The Bride watched her curiously. Mary Jane soaped some small rolls of blotting paper, and dropped them in the bottle partly filled with water.

Then she rinsed with cold water and drained.

Ironing Corded Goods

"I'M puzzled as to the method I should use in ironing this corded shirt," said The Bride.

"That's easy," replied Mary Jane. "Iron over an ordinary ironing board, but take care to iron lengthwise or directly across. If you do it even a little on the bias it will be pulled out of shape."

Reviving Potted Plants

"THESE geranium blossoms in the kitchen look sickly," said The Bride. "I think I will throw the plants out."

"Don't," said Mary Jane. "Dissolve a tablespoonful of copperas in a pail and soak the soil thoroughly. It will make the flowers brighter and destroy the white worm. Don't get any on the foliage."

Cleaning a Gilt Frame

"MY goodness," said The Bride. "This gilt frame is beginning to look a bit rusty."

"To clean it," replied Mary Jane, "place a few drops of ammonia on some new bread and rub the frame carefully."

Upholstered Chairs

"MY upholstered chairs need cleaning, said The Bride.

"Beat them in the open air," replied Mary Jane; "then take a quart of warm dry bran, put it on thick and rub with a white flannel cloth. Afterward brush well."

Restoring a Faded Dress

"IS there any method by which I can whiten this faded dress?" asked The Bride.

"Most assuredly," was Mary Jane's reply. "Boil it in two gallons of water in which one cup of cream of tartar has been dissolved."

To Clean Coppers

THE Bride was worried because her copper kettle looked green and dirty.

Mary Jane rubbed the surface with lemon skin and salt and wiped quickly with chamois, while The Bride clapped her hands at the result.

Packing Lingerie

"I AM about to pack my white summer lingerie away," said The Bride "How am I to prevent it from turning yellow?"

"Easily enough," replied Mary Jane. "Put it in a blued pillow case and baste the end to keep the air and dust out"

"HOW can I clean this bronze candlestick?" The Bride asked. Cleaning Bronze

"A paste made of beeswax and turpentine will make it like new," said Mary Jane.

"I'VE heard that the tinned linings of these new sauce pans hold danger of poison," said The Bride. Tinned Sauce Pans

"Fill it with water, put in a lump of soda and some potato peelings and boil for a few hours," said Mary Jane," and there wi'l be no danger."

"I SIMPLY can't get this hair brush clean, and it is almost new," said The Bride. A Clean Hairbrush

"Wash it in warm water in which soda and borax have been dissolved, and dip the bristles in hot water containing a little dissolved alum," said Mary Jane.

Fish on the Forks

"THESE forks smell of fish in spite of all I can do," said The Bride.

"Add a spoonful of mustard to your dishwater," said Mary Jane.

A Clogged Drain

"THIS sink pipe is clogging with soap," complained The Bride.

"Mix a handful of soda and a handful of salt, force them into the pipe, and after a while pour in a large kettleful of boiling water," said Mary Jane.

A Smooth Table Cloth

"I DON'T see why this table cloth looks so badly," said The Bride. "It is fearfully wrinkled."

"I do," replied Mary Jane. "When you ironed it you didn't iron it dry. Tablecloths should be ironed very wet and gone over with heavy medium hot iron until thoroughly dry."

CLEANING a white enamel bed looked like a very formidable task to The Bride, but Mary Jane went quietly to work with a tablespoonful of baking soda in a pint of warm water. When she had finished the enamel was clean and shiny as new. Cleaning a Metal Bed

THE Bride opened her pretty eyes very wide when she saw Mary Jane putting bluing in the water in which she rinsed the cut glass. She understood why, however, when the glass was dried and the unusual brilliance testified that Mary Jane knew the best way. When Cut Glass Shines

"THE ceiling of this kitchen is a disgrace," scolded The Bride. A Ceiling Cleaner

"Make a fairly thick paste of starch and water and apply it. When it is dry brush off with a soft brush and you will be surprised at the result," said Mary Jane.

"THE nap of my velvet hat is awfully crushed," said The Bride. "Crushed" Velvet

"You can restore it by holding it in the steam of the tea kettle and combing it out at the same time," said Mary Jane.

"I HAVE sponged this cloth dress with gasoline and some of the spots are still there," fretted The Bride. Spots on a Gown

"Try equal parts of hot water and turpentine," said Mary Jane, "and when dry iron with a damp cloth."

"THE white woodwork in this kitchen is becoming yellow for some reason," complained The Bride. Keeping Woodwork White

"Too much shade is the reason," answered Mary Jane. "Hereafter don't pull the curtains so far down."

New Goods For Old

THE Bride was mourning over her pretty blue shirt waist which had faded with many washings.

Mary Jane boiled it in water containing a tablespoonful of washing soda to each quart of water and it came out a pure white.

No-rust Tinware

"IN this damp weather," said The Bride, "all this new tinware will rust, I'm afraid."

"It won't if you rub it with lard and heat it thoroughly," Mary Jane told her.

Yellow Lace

"THIS lace collar seems to be turning yellow," said The Bride.

"That is because you have cleaned it too often with gasoline," said Mary Jane. "After cleaning you should wash with soap and water to remove the gasoline."

"Washable" Gloves

ONE wash day Mary Jane found The Bride rubbing soap on her white silk gloves.

"Next time don't do that," said Mary Jane. "Those gloves will be yellow when you take them out. Just swash them around in the suds the next time, and don't rub soap on them.

"And if you want to get your clothes white, put a piece of lemon peel in the boiler when they boil."

Cleaning Paint Brushes

"THESE paint brushes are hard, and I don't know how to soften them," fretted The Bride.

"I do," said Mary Jane, "Place them in hot vinegar and let them stand for half an hour."

Fighting Off Flies

WHEN The Bride came home from her drive and told how the poor horse had been covered with flies most of the way, Mary Jane told her that she should have rubbed the animal with kerosene before she started.

"Not a fly would have gone near him," she said.

A Homesick Kitten

MARY Jane's knowledge of animals and their ways stood The Bride in good stead one day when the new kitten refused to stay, and was very plainly discontented.

Mary Jane picked up the trembling little ball of fur, and very gently buttered its paws. In the excitement of licking them, the little cat forgot its fear, and began to purr.

"It will never leave us now," said Mary Jane.

Freshening Ribbons

"I WISH I knew how to freshen this delicate ribbon," said The Bride.

"I'll tell you how," replied Mary Jane. "Wash it with water in which potatoes have been boiled. But be sure you rinse it well."

How Hats Travel Safely

"THERE," cried The Bride. "I packed my hat in my hat box and now it's almost ruined."

"Next time, sew it to the bottom of the hat box and it will travel more safely," replied Mary Jane.

"AND if you will remember to sprinkle peppermint around, the mice and rats will all leave. And I see that there are mosquitoes around the house. Take the alcohol lamp from the chafing dish, use a small metal cap and burn camphor in it. They won't stay around where the smell of that is." Riddance of Rats

"THE sink has a bad odor, and I'm all out of chloride of lime," said The Bride. Kerosene Disinfectant

"Put some kerosene down it," replied Mary Jane. "Few people realize it, but kerosene makes a fine disinfectant."

"MY brown leather traveling bag looks as if it had been through a war," said The Bride. A "New" Traveling Bag

"Give it a good rubbing with the inside of a banana peel and then polish it with a soft, dry cloth," said Mary Jane.

THE Bride was watching Mary Jane intently. She couldn't think what she was doing, but Mary Jane kindly explained. Softening Leather Cushions

The leather couch cushions were cracking, and the gilt frames in the library were covered with specks and dust.

The cushions were wiped with a mixture of one part vinegar and two parts boiled linseed oil; the gilt frames were made to look like new by a wash in water in which onions had been boiled.

"WHITE muslin collars and cuffs get soiled so easily," The Bride said. Keeping Collars Clean

"Not if you put 'em on a foundation of buckram," replied Mary Jane.

"IF I drive a nail here to hang a pan on it will crack the plaster, will it not?" asked The Bride. Nails Into Plaster

"Not if you dip the nail in hot water first," said Mary Jane.

"JUST look at this mirror," said The Bride, "it is all speckled and dull." Polishing the Mirror

"Rub it with a paste of whitening and cold tea, then polish with tissue paper," said Mary Jane.

MARY Jane did not believe in carpets, but when The Bride told her that Ammonia and Carpets the pretty Brussels looked worn and soiled, she condescended to take it into consideration.

Grumbling the while about the cleanliness and convenience of rugs, she got down on her knees and rubbed it with warm water and ammonia in which a little borax had been dissolved.

"WISH I could get the ice off these steps," murmured The Bride. Ice off the Steps

"What's the matter with melting it off with salt?" asked Mary Jane.

Velvet and a Vacuum

"I WISH I knew how to steam this velvet coat," said The Bride.

"Use the vacuum cleaner," answered Mary Jane; "it cleans as good as steam and raises the nap fine."

Fold Them First

THE Bride was hastily stuffing the clothes in the wicker clothes basket, and complaining that it was not nearly large enough.

"It would be," said Mary Jane quietly, "if you wouldn't throw the clothes in all of a heap. Fold them, and it will be quite big enough."

Kinks About Picture Wire

"THIS picture won't hang straight," complained The Bride.

"Hang it face to the wall first," suggested Mary Jane, "and then turn it round so's the wire gets a twist in it."

"WHAT a dust this carpet sweeper raises!" said The Bride. Dustless Carpet Sweeper

"You'd ought to take out the brush and dip it in water," observed Mary Jane.

"WHY!" exclaimed The Bride, "what've you done to the coal?" More Heat from Coal

"Sprinkled some water on it," answered Mary Jane; "wet coal burns better and gives more heat—that is, provided you get your fire started before you put the wet coal into it."

"THERE the water's shut off, so the pipes won't freeze while we're gone," said The Bride. No Frozen Pipes

"There's always water in the trap under the sink," replied Mary Jane, "pour a quart of molasses down—it drives the water out and won't freeze."

"MY how the gas stove sputters!" exclaimed The Bride. The Gas Stove Sputters

"Take a hat pin and clean out the holes," suggested Mary Jane.

WHEN the gilt braid tarnished on The Bride's military coat, she threw it petulantly away. Tarnished Braid

Mary Jane pursed her lips and picked it up. The next day the braid was as bright as new, and The Bride kissed Mary Jane affectionately as she thanked her.

" 'Twant nothing, child," she said, "I only brushed it clean and rubbed a leetle alum well into it; then I left it a few hours, and it was just like new."

"THESE ornaments scratch the mantle," complained The Bride. A Scratched Mantle

"Stick pieces of blotting paper on the bottoms and they won't," said Mary Jane.

Stopping a Leak

"MY goodness!" cried The Bride, "what am I going to do?" This boiler is beginning to leak and the washing is not half done."

"That is easily remedied," replied Mary Jane. "Press a bit of soap over the hole and it will temporarily stop the leak."

Travel with a Candle

"MY travelling bag is all packed," said The Bride.

"Not till you've put a wax candle into it," answered Mary Jane, "you can use it for light, or melt it to seal bottles and things."

Knives Rusting

"KNIVES that we don't use get awfully rusty," cried The Bride.

"Moisten them with olive oil and wrap them in flannel and they won't," returned Mary Jane.

"I CLEANED this flatiron in washing soda, as you told me, and now it's all rough," fretted The Bride. Smooth Flatirons

"One thing at a time," replied Mary Jane. "Now rub it smooth with common table salt."

OPENING a sleepy eye, The Bride saw Mary Jane with one hand over the alarm clock, whose bell was ringing so loudly that it seemed as though everyone in the block would wake. Muffling An Alarm Clock

But Mary Jane quietly slipped an elastic band over the bell and in a moment the noise was toned down to a subdued ringing.

"THIS kitchen wall paper is covered with grease spots," said The Bride. Spotted Wall Paper

"Well," answered Mary Jane, "make a thick cream of pipe clay and water and spread it over the grease spots tonight. When you brush it off in the morning the grease spots will be gone.

THE Bride was always sure that it would be fun to wash the windows. Washing Windows

The day she finally persuaded Mary Jane to let her try, she worked diligently enough for some time, and then came slowly to Mary Jane and owned up that it was not "exactly fun."

You tried to wash them with soap and water," scolded Mary Jane, "when there are lots easier ways. Squash up an old newspaper, and dip it in parrafine for one way, and for another try a cloth dipped in wood alcohol."

"OH dear!" groaned The Bride, "the ice-chest is all smelly!" Charcoal in the Ice Box

"You'd orter put a piece of charcoal on one of the shelves," replied Mary Jane.

"THIS fir balsam pillow has lost its perfume," said The Bride. Restoring Balsam Pillows

"Put the pillow in the window some damp day, or sprinkle it with a leetle water, and the scent'll all come back," replied Mary Jane.

Flowers in a Bowl

THE Bride had always considered herself artistic and was rather proud of her arrangement of flowers. But the pansies refused to look artistic in the little bowl where she was trying to place them.

"I'll soon fix that," said Mary Jane carelessly, and with an embroidery hoop a little smaller than the bowl with a piece of mosquito netting stretched over it, and the stems of the little flowers stuck through, she made a more artistic arrangement than The Bride had been able to accomplish.

Squelching a Noisy Watch

"THE ticking of that watch on the table annoys me," complained The Bride, who was ill.

"Cover it with a tumbler and you can see but not hear it, replied Mary Jane.

Bacon for the Canary

"THE canary is moulting," observed The Bride.

"Tie a piece of bacon fat in the cage," suggested Mary Jane, "it's a sort of tonic for canaries."

"JUST see how this dish has marked my polished table," said The Bride, and yet the dish wasn't hot—I just took it from the ice-chest." Marred Table Tops

"A cold dish'll mark a polished table quicker'n a hot one," Mary Jane observed.

THE Bride sniffed daintily at the offensive pan where onions had been boiled. "Wait a minute," said Mary Jane, "don't you worry about this pan. I can take the smell of onion out with washing it in hot water and soap, drying it, and then washing it in a little strong vinegar. Then you can go ahead and make your fudge." Onions—the Aftermath

"OH, I've thrown away the box and now I can't scratch these safety-matches!" exclaimed The Bride. "Safety" Matches

"You can scratch 'em on a piece of glass," said Mary Jane.

Pin Holes in Panamas

"I HATE to ruin my panama hat with pin holes," said The Bride.

"Have the shoe cobbler put two white eyelets in the proper places," advised Mary Jane. "Then you can very easily find the holes when you're pinning your hat on, and the hat won't be spoiled."

Shining a Chafing Dish

ALTHOUGH she rubbed and rubbed The Bride could not make her chafing dish shine. The weather had been very damp. Mary Jane moistened the cloth in ammonia and polished it with another soft cloth. The result was miraculous.

A Too Large Cork

"THIS cork is too large for the bottle," The Bride complained.

"Soak it in boiling water for a few minutes," said Mary Jane, "and when it's soft you can squeeze it in all right."

"OH, dear! These irons are all rusty," said The Bride. Rusty Irons

"That's nothin'," replied Mary Jane, "put some white sand on a smooth board and rub 'em over it."

MARY Jane was horrified when she found The Bride trying to clean the polished floor with soap and water. Sawdust to Clean Floors

"Land's sakes, Child, don't do that!" she cried, "sprinkle clean sawdust all over it and then use a scrubbing brush on the dry floor. When you sweep up the sawdust the floor will be clean and shiny."

"THERE," complained The Bride, "the dish pan is rusty again." A Rusty Dishpan

"If you had let it stand near the stove for a minute after you washed it, it wouldn't have rusted," replied Mary Jane.

"OH, dear," said The Bride, "my fire in the kitchen range is almost out." Sugar on the Fire

"What of it?" asked Mary Jane, "when you can revive it with a few teaspoonfuls of sugar? When it burns up add more coal."

"ANOTHER pair of gloves worn out," complained The Bride. I seem to be buying them all the time." Lengthening a Glove's Life

"If you make a practice of dusting a little powder into the gloves before putting them on, they will wear longer and hold their shape better," said Mary Jane.

"THIS stove polish isn't black nor will it stay on," complained The Bride. Stove Polish That Stays

"Mix it with turpentine instead of water and it will," answered Mary Jane.

"THAT clothesline is soiling the clean things that are hung on it," said The Bride. A Clean Clothesline

"Wind it on a board and scrub it with plenty of soap and a stiff brush," said Mary Jane.

IT was The Bride's Husband who first discovered what a mine of information was their servant and general household adviser, Mary Jane. Beans "like Mothers"

At almost the first meal he made a momentous discovery.

"Why, Mary Jane," he said. "These beans are exactly like the ones Mother used to make."

Mary Jane sniffed. "I bet she used to put an onion in the middle of the bean pot," she said, "and so do I."

WHEN Mary Jane sniffed at The Bride's dish of flowers on the dining room table she said, "If you want to keep them flowers fresh, and the water sweet, put in a leetle lump of charcoal." Charcoal to Keep Flowers

Fitting a New Wick

"I CAN'T make this wick fit the lamp," said The Bride.

"Pull out a thread or two," said Mary Jane. "It will not hurt the wick and will make it work smoothly."

Meat Pie Scorched

"I DON'T like to see the edge of the pie plate all scorched when the meat pie's brought to the table," said The Bride.

"Twon't be," replied Mary Jane, "if you grease the edge of the dish before you cook the pie. an' then wipe it with a damp cloth after it comes from the oven."

Salmon too Dry

I DON'T see what makes this salmon so dry," complained The Bride.

"Don't boil it next time. Keep it in water that's almost boiling for 45 minutes and it will be delicious," replied Mary Jane.

"THERE," complained The Bride "that cake stuck to the bottom of the pan as usual." When Cake Sticks

"If you had let the pan stand on a wet cloth for a few minutes after you took it from the oven, it wouldn't have stuck," said Mary Jane.

"THESE pie plates are all stuck up with syrup," said The Bride. Sticky Pie Plates

"Wash them first in hot water and then scour them with emery paper and they will be as clean as a whistle," replied Mary Jane.

"THESE new earthenware preserve kettles break so easily," pouted The Bride. Preserve Kettle Kinks

"Place them in cold water and let them come to a boil before you use them, and you will find that it will harden them," said Mary Jane.

Heating Fresh Air

THE Bride was horrified when Mary Jane opened the door of the oven that would not heat, and let in a rush of cold air.

"It'll heat a great deal quicker now," said Mary Jane, "fresh air heats quicker than old air that's been used, you know."

Quick Mayonnaise

"THIS mayonnaise doesn't seem to thicken," pouted The Bride.

"If you set the bowl into a dish of ice while you're beating it you'll find it will," said Mary Jane.

Scrambling Eggs

"I'VE misplaced the egg beater and I can't scramble Charlie's eggs," moaned The Bride.

"You don't need an egg beater," said Mary Jane. Break the eggs into the spider, add a little milk and stir rapidly over the fire with a spoon."

"THESE creamed eggs don't taste good," said The Bride. Creamed Eggs

"You didn't cook them right," said Mary Jane. "Make your white sauce first, then break the raw eggs into it and put the whole thing in the oven until the whites of the eggs coagulate."

WHEN The Bride broke the egg beater, and said that she would never be able to make meringue for her pudding, Mary Jane showed her an easy way. She put the whites in the egg nog shaker and gave it a shake or two. The meringue was stiffer than any The Bride had ever made with the egg beater. A Stiff Meringue

MARY Jane watched The Bride's desperate attempts to whip some cream, and at last came to her rescue. Whipping Cream

"Add the white of an egg, thoroughly chilled," she said and the cream whipped as if by a miracle after that.

Perfect Cocoa

"I CAN'T make cocoa that doesn't settle in the bottom of the cup, and it always has a raw taste," said the discouraged Bride.

"Dissolve your cocoa and sugar in a bit of hot water and then pour on your scalded milk," advised Mary Jane. "If you let it come to a boil once and if you're careful not to let it scorch, you'll have a perfect drink."

White Molasses Candy

"THIS molasses candy is so dark," complained The Bride, "and I've been pulling it for 20 minutes."

"Put a pinch of cooking soda in it next time," said Mary Jane.

Sherry in Grepefruit

"THE grapefruit are juiceless and pithy," complained The Bride.

"Put a spoonful of sherry or maraschino in and they'll be juicier and tastier," said Mary Jane.

New Potato Salad

THE Bride's Husband always liked Mary Jane's potato salad, and asked The Bride to find out the secret of its flavor.

"I know how she does it," The Bride told him a few nights later, "she chops up dill pickles instead of onions, and uses about one-third pickle to two-thirds potato, then mixes them with mayonnaise and whipped cream."

Potatoes—a New Way

"OH, dear," exclaimed The Bride, "there doesn't seem to be any new way of cooking potatoes."

"Did you ever try melting cheese with creamed potatoes and adding a few red peppers chopped fine?" asked Mary Jane.

Can't Boil Over

"THERE," said The Bride, "something is boiling over on the range."

"If you grease the inner rim of a kettle, its contents will never boil over," said Mary Jane.

"HOW do you remove the fruit that clings to the sides and bottom of the fruit jars, Mary Jane?" asked The Bride. All the Fruit in the Jar

"That's easy," said Mary Jane. "All you have to do is to take a long-handled cooking spoon, bend the edges of the bowl in by laying first one side and then the other on the stove and pounding until the bowl is about half its original width. Then you have a spoon that is narrow enough to go through the mouth of any preserve jar."

"MY cake seems to dry up very quickly," said The Bride. An Apple Keep Cake

"Drop an apple or orange in the cake box and keep in a cool place," replied Mary Jane. "Either fruit will make the flavor better, too."

"LETTUCE wilts very easily," The Bride observed. Lettuce Keeping

"Wrap it in a damp towel, put it in the ice chest, an' it keeps for a day or two, fresh's a bouquet," said Mary Jane.

"THE fudge I make is not very good," said The Bride in a mournful tone. Knead the Fudge

"To improve it, instead of pouring into a pan, beat it until cool enough to handle," replied Mary Jane. "Then place on table, moisten hands with butter and knead as bread. This makes it smoother and more creamy. Cut it in any shape desired."

"MY husband telephoned that he missed his train. How am I going to keep these mashed potatoes in fit condition?" asked The Bride. Keeping Mashed Potatoes

"Place them in the top of the double boiler and partly fill the lower section with boiling water," said Mary Jane. "Put the cover on and that will keep the steam in."

"THE whole house will be filled with the odor of these boiling turnips," complained The Bride. Cooking Odors

"Add a little sugar to the water," said Mary Jane. "It will lessen the odor and will improve the flavor of the vegetables."

IF there was anything The Bride's Husband was proud of, it was his French salad dressing. But he had to admit that after all Mary Jane could make better. She smiled at his attempts and then showed him how she did it. "I put the oil, salt, and pepper in a bottle, and add the vinegar, a little at a time, shake good and hard. You get a better dressing twice as quick as you could by stirring." Prime Salad Dressing

"NOW I must peel the oranges for this pudding," said The Bride. Peeling Oranges

"Pour boiling water over them, let them stand for five minutes and then the white under skin will come away with the peel," said Mary Jane.

THE roast always puzzled The Bride. When she had charge of it, it was always dry. Mary Jane explained. "After your roast has been in the oven twenty minutes or so, you should lower the temperature of the oven quite a lot. It will make a difference." Roasts

"I LIKE boiled puddings," observed The Bride, "but I do hate to wash the greasy pudding cloth." Pudding Cloths

"Well!" answered Mary Jane, "if you'd put plenty of orange peel into the water while the puddin' was boilin' the cloth wouldn't be greasy at all."

"IT'S hard to tell when a boiled egg is done, without breaking the shell," said The Bride. When an Egg is "Done"

"Why," said Mary Jane, "I thought everyone knew a boiled egg was done when the shell dried off quickly."

"I THOUGHT this fresh rhubarb pie would be delicious, but all the juice ran out," said The Bride on the verge of tears. Juicy Pies This Way

"Next time you make one, sift a tablespoonful of flour in with the sugar and the juice won't run out," counselled Mary Jane. "If you add a little cinnamon and nutmeg, you'll improve the flavor."

Salt the Lettuce

THE Bride was in tears. Her husband had found a small insect in the salad, and had been disgusted.

"Don't you care," soothed Mary Jane, "next time put the lettuce leaves in salt and water. The salt kills the insects, and brings them to the surface."

Water Crisp Toast

"THE toast is unusually crisp and tender this morning," said The Bride.

"That's a new way of fixing it," said Mary Jane. "I had some hard crust ends and stale slices that I didn't want to throw away so I held them under the cold water tap just for a second, and then toasted them in the usual way."

Tendering Steak

"THE steak's awfully tough," The Bride complained.

"Take a mixture of equal parts of vinegar and olive oil," said Mary Jane, "rub the steak with it on both sides, and let it stand an hour or more before you cook it."

"OH, dear, I've fried fishballs in this fat," said The Bride," and now I suppose the doughnuts 'll taste fishy." Deodorizing Cooking Fat

"Not if you cut up a potato and fry that in the fat before frying the fishballs," replied Mary Jane.

"LET'S pop some corn," The Bride suggested. Corn Pop

"If you put it in a strainer an' throw a little cold water on it before you put it over the fire, your popcorn 'll be big and flaky," said Mary Jane.

"THERE isn't much use for a left-over soft-boiled egg," observed The Bride. Left-over Eggs

"Yes, there is' too," said Mary Jane. "Boil it hard and use it for fish sauces or salad."

Chicken Soup

THE Bride and Her Husband were both tired of chicken soup. They told Mary Jane so, and the next time it was served, it tasted different and was very delicious.

"I grated a leetle mite of cheese in it," Mary Jane explained.

Cauliflower Odor

"THE odor from this boiling cauliflower is unpleasant and it is going into the living room," said The Bride.

"Place a tin of vinegar on the back of the stove," declared Mary Jane, "and it will correct that."

Just Enough Flavoring

THE Bride looked on with wonder when Mary Jane took a medicine dropper from the closet, and went back to the table where she was making cake.

"I always use a medicine dropper for flavoring," said Mary Jane, "and then I never spoil the icing for my cakes by putting in too much extract."

"SEEMS as if this water would never boil," murmured The Bride. Starts Water Boiling

"Give the kettle a leetle shake," said Mary Jane, "sometimes that starts it agoin'."

"WHAT makes the yolk of a dropped egg sink down and stick to the bottom of the pan," said The Bride. Dropped Eggs

"I don't know," said Mary Jane, "but 'twont if you have the water boiling, then drop the egg, an' then set the pan back so the water won't boil."

"THE water's always so salt after you boil salt beef in it," said The Bride. A Cheap Soup Liquor

"If you put two or three cooked carrots in the water, until the water gets cold, they'll take up the salt and you can use the liquor for soup," replied Mary Jane.

"WISH I knew how to tell good beef when I see it," said The Bride. Good Beef—a Test

"Press it with your thumb," replied Mary Jane; "if it rises quickly, it's all right."

"MY! it's hard to get these horrid scales off the fish," said The Bride. Scaling Fish

"Dip the fish in boiling water for a moment," said Mary Jane.

"THERE," cried The Bride, "this boiled fish stuck to the bottom of the kettle." When Boiled Fish Sticks

"It wouldn't have," replied Mary Jane, "if you had placed a clean greased cotton cloth in the bottom of the kettle before you put in the fish."

How to Beat Cake

"IT'S hard work, beating cake," said The Bride.

"Not if you use a wooden spoon and beat the mixture with the back of the spoon," replied Mary Jane.

Lard in the Cake Pan

"WELL, I never," cried The Bride. "I greased the bottom of this pan with butter, and the cakes stuck just the same."

"But if you had used sweet lard instead of butter, it wouldn't have," replied Mary Jane.

To Serve With Meat

THE Bride was absolutely sure that there was nothing to serve with meat but potatoes, and when her husband lifted a supercilious eyebrow at the 12th time they were served in one week, The Bride rushed to Mary Jane for help.

"Try fried sliced bananas and boiled rice for a change," advised Mary Jane.

"THE ice cream is ready for the freezer," said The Bride. Freezing Ice Cream Faster

"Pour a dipper of water over the ice and salt just before you start turning the handle," advised Mary Jane, "and it'll freeze faster."

"HOW did you get such a rich red color in your quince preserves?" asked The Bride. Color in Quinces

"Quinces is queer," replied Mary Jane; "you'd ought to steam 'em on the back of the stove, with a cover on that let's the steam out, until they're as red's you want 'em."

"WHAT do you suppose made this jelly ferment?" The Bride inquired. Fermented Jelly

"Probably not enough sugar in it," said Mary Jane; it had ought to be about half and half."

"WHEN do you add the sugar to jelly while it's cooking?" said The Bride. Add the Sugar Last

"Don't add it till the very last minute," replied Mary Jane.

"Why not put sugar into jelly when it first begins to boil?" asked The Bride.

"Because the longer it boils with sugar in it, the harder it gets," answered Mary Jane.

"IF I only had a toaster," said The Bride. Instead of a Toaster

"Why don't you use one of them asbestos mats?" Mary Jane inquired."

"I CAN'T cook breakfast bacon very well," The Bride observed. Breakfast Bacon

"You'd ought to cut off the rind," said Mary Jane, "then dip each slice in flour and fry it real quick This keeps the fat from running."

THE Bride was discouraged. New Flavor to Cocoa

She was giving a tea party and Mrs. de Dreux was coming and all she had to serve was cocoa.

"Put a leetle vanilla extract in each cup, and Mrs. de Thingumbob will be delighted," said Mary Jane.

"NO use saving these old squeezed lemon skins," said The Bride. Save the Lemon Skins

"Put some salt on 'em," said Mary Jane, "and they're dandy for scourin' brasswork or taking the fish and onion smell out o' kettles."

"I'M tired of stewing these dried lima beans the same old way," said The Bride. Fine Lima Beans

"Soak 'em over night," replied Mary Jane, "put 'em in the regular bean pot, with three or four slices of pork, and bake 'em for four or five hours. They're elegant."

"OH, my! The boiled pudding always breaks when I turn it from the pudding tin," said The Bride. Boiled Pudding

"You'd always ought to let a boiled pudding' stand for a few minutes till some of the steam's gone," replied Mary Jane, "and then it won't break."

"THESE potatoes are so watery I cannot use them," declared The Bride. Watery Potatoes

"Yes, you can," said Mary Jane. "Score the skins all the way round, boil them in salt water with the skins on, and they will become dry and floury."

THE Bride was absolutely sure that her cake would not be light if she did not use a large number of eggs. Cheap Light Cake

Mary Jane reminded her that "eggs was up" and advised the use of a teaspoonful of vinegar to take the place of one egg, and make the cake light.

White Boiled Rice

"THIS boiled rice doesn't seem very white," complained The Bride.

"If you had put a teaspoonful of lemon juice into the water, it would have been as white as snow," answered Mary Jane.

Scorched Milk

THE Bride was throwing away the milk that had been scorched and Mary Jane gave her a valuable hint for the future.

"If you had rinsed the pan out with cold water before you put in on the stove, it would not have scorched," she said.

A Substitute For Salt

"I D like to make some ice cream, but there isn't enough salt," said The Bride.

"Use chloride of lime instead of salt," Mary Jane advised, "and don't use so much of it."

"I WONDER if this milk will keep," said The Bride, "when I haven't any ice." Milk Kept Fresh

"It'll have more chance of keeping if you stand the bottle in a bowl of cold water," replied Mary Jane.

"THIS tea tastes flat," remarked The Bride. Fresh Boiled For Tea

"Because you used water that had been boiled for more than two or three minutes," replied Mary Jane.

"IS there any way in which I can prevent my under pie crust from becoming soggy?" queried The Bride. Crisp Pie Crust

"Most assuredly," replied Mary Jane. "Rub over with the white of an egg before putting in the filling."

"MY cake seems to stick to the pans," said The Bride. Cake That Sticks

"Dust a little flour over the greased pans and it will prevent the cake from sticking," replied Mary Jane. "And furthermore," she added, "it will not be necessary to use paper."

"HOW am I to make this lobster Newburg so that the sherry will not curdle the cream?" asked The Bride. Lobster Newburg

"Do not put the sherry in until the mixture is done," said Mary Jane. "Then remove from the fire and slowly stir in the sherry."

MARY Jane noticed that The Bride was troubled about her bread and cake burning on the bottom. Burnt Cake

"Put in a piece of wire screen the size of the bottom of the oven and your stuff won't burn again," she advised.

Soda Keeps the Juice In

"THESE canned blueberries are delicious," said The Bride, "but every time I make a blueberry pie the juice runs out."

"Just add a pinch of soda before you put the top crust on and you will have no difficulty," said Mary Jane.

Leave the Crock Ajar

"BREAD gets mouldy so fast," complained The Bride.

"Why I thought everybody knew you'd orter tip the cover of the bread crock a leetle mite," said Mary Jane, "so's to let the air in."

Mud Spots

IT was when The Bride was shedding tears over the mud stains on her new tailored suit that she first had a glimpse of the wonderful power of Mary Jane to remove the most stubborn stain.

"Don't cry, child," said Mary Jane, "just dampen a cloth, and dip it in baking soda, and rub the spots with it. If you press the skirt apply the irons on the wrong side."

Stained Agate Ware

"THIS agate ware is stained," said The Bride.

"Use some wood ashes on a wet rag and they will be removed in short order," declared Mary Jane. "It is good for stains on tinware and crockery, too."

Cocoa Stains

"GIVE me that napkin with the cocoa stain on it," said Mary Jane to The Bride, "and I'll soak it over night in cold water, then pour boiling water from a good height through the stains, and you would never know it was there." On another occasion she soaked the cloth which had been stained by chocolate in kerosene and then washed it in cold water. The result was equally good.

Scorched Linen

"NOW, what do you think of that?" quoth The Bride. "I've scorched some of this linen."

"Try an application of peroxide, lightly padding the stain," said Mary Jane.

"THERE, I've got a coffee stain on the table cloth," said The Bride. Coffee Stains

"I never knew a coffee stain that was so obstinate that it wouldn't come off with a little hot water and the yolk of an egg," answered Mary Jane.

"THE brass rings of this portiere are discolored," said The Bride. Discolored Brass

"Boil them in some vinegar for a little while and they will be bright as new," rejoined Mary Jane. "You can treat oil burners in the same way."

MARY Jane looked pitingly at The Bride who was trying to get the vegetable stains off her fingers with soap and water. Vegetable Stains

"Land, Child," she said," take some lemon peel, and rub your hands before you wash them, and the stains will all come out."

"HUBBY got some grease on his shirt today while working about the motor car," said The Bride. Grease Spots

"You can remove it by washing the spot in cold water, ammonia and soap," said Mary Jane.

"MY aluminum pans are stained," said The Bride. "What's to be done to clean them." Cleaning Aluminum

"Dissolve four tablespoonfuls of oxalic acid crystals in a gallon of water; let this boil for five minutes in each of the pans, then rinse with clean water," said Mary Jane.

RUST stains on the table linen puzzled The Bride until she saw Mary Jane remove them easily with lemon juice and salt, covering the stains with the mixture and putting it in the sun for a while. Rust Stains On Linen

Grease on Silk

"THERE is a grease spot on this silk dress of mine," said The Bride tearfully.

"Wet the spot, then rub on some magnesia," replied Mary Jane. Brush the magnesia off when dry."

Ink Remover

"THERE is an ink spot in this cloth, and it is an old one," said The Bride. "I wonder if there is any way of removing it?"

"Yes," replied Mary Jane, "wash it repeatedly in melted tallow and then hot water."

Blood Stains

THE Bride was going to throw away the handkerchief which she had tied around her cut finger. But Mary Jane took it from her and with a little ammonia in the water, took the stains out completely.

GRASS stains seemed to have spoiled a pretty white dress of The Bide's but Mary Jane rubbed the stain with molasses and then washed in the regular way. Every trace of the green spots disappeared. Grass Stains

"THIS porcelain bath tub is stained," said The Bride. Discolored Porcelain

"Throw a little dampened coarse salt into it and rub briskly with flannel cloth wet with turpentine," said Mary Jane. "The most obstinate stains will disappear and this remedy will not injure the drain pipes as caustic washing powders do."

"THIS napkin has several orange stains on it," said The Bride. Orange Stains

"Rub them with slightly moistened cream of tartar and they will disappear," returned Mary Jane.

"THESE ugly yellow stains on the sink look so awful," whispered The Bride. A Yellowed Sink

"A thin coat of potash left on the sink over night once a week will fix 'em," said Mary Jane. "But you want to be careful of that potash stuff because it is as poisonous as the old woman in the lobster."

MARY Jane always had a lemon handy in case of stains and spots on clothes. "There's lots of ways we can use it," she explained to The Bride, as she rubbed a slice on some match scratches on a painted wall. Then with a clean cloth dipped in whiting she wiped the wall dry and the mark completely off. The Handy Lemon

"MY new knives are all stained," wailed The Bride. Cleaning New Knives

"Cut a potato in half, smear it with brick dust and rub over the stains," said Mary Jane.

Grease on The Range

"THIS range is a sight after I have done any frying on it," complained The Bride.

"Rub a little soot on the grease spots," said Mary Jane," and it will then polish nicely."

Ink on Rug

"OH! there goes some ink on the rug," exclaimed The Bride.

Mary Jane seized the salt cellar. "Put salt on." she said, "and then cover the spot with sweet milk,—wipe the milk off, put more milk on, and keep it up till the stain is gone."

Water on Varnish

THE Bride was afraid of the consequences when she dropped some water on the varnished chair, but Mary Jane rubbed the spots with spirits of camphor and they all disappeared.

"THE leather cushions of this Morris chair are terribly stained and dirty," said The Bride. Dirty Leather Cushions

"Boil half a pint of linseed oil and when almost cold mix in half a pint of turpentine and use that. It will clean them perfectly," said Mary Jane.

"I'VE got sewing machine oil all over this white material," cried The Bride.. Sewing Machine Oil

"Dip it right into cold water before it dries," said Mary Jane.

"THE window sill is all stained from those flower pots," fretted The Bride. Flower Pots in the Window

"What of it," asked Mary Jane, "when you can easily clean them with wood ashes and hot water?"

Candle Droppings

THE candles that The Bride insisted on using were a source of great annoyance to Mary Jane. When the grease fell on the rug, she put a piece of brown paper over the spot and pressed with a hot iron. The grease all went into the paper, and left no stain on the rug.

Alcohol and Salt

"THIS shooting coat of Hubby's would look better if the grease spots were out of it," The Bride said.

"Dissolve a teaspoonful of salt in four tablespoonfuls of alcohol and apply it with a sponge and you'll take them all out," replied Mary Jane.

Egg Stains On Silk

"I'VE ruined my silk kimona," said The Bide. "At breakfast today I spilled some egg on it."

"Just rub it with a little table salt and it will disappear," said Mary Jane.

"JUST see this spot of wheel grease that I got on my dress when I was passing the carriage," said The Bride. "The dress is ruined." Axle Grease

"Oh, no it isn't," said Mary Jane, "apply a few drops of eucalyptus oil and rub the garment slightly. An application of talcum powder will hasten the process of drying.

"I WONDER how I can take the grass stains of out this skirt," said The Bride. Grass Stains on a Skirt

"Rub butter into them and then wash them in soap and water," replied Mary Jane.

MARY Jane was as proud of The Bride's pretty fingers as The Bride herself. When they were black from the pans Mary Jane rubbed them with a little boiled potato, and the black disappeared. Fingers Stained

"NOW doesn't that tablecloth look bad where I spilled the coffee," said The Bride. "What can I do with it?" Coffee on the Tablecloth

"Rub it with glycerine," replied Mary Jane. "It will take the stain out and also the grease spot caused by the cream. Then rinse in luke-warm water and press on the wrong side."

"I BELIEVE these are fruit stains on my best linen luncheon cloth," said The Bride. Fruit Stains

"Smear 'em with some pure glycerine," advised Mary Jane, "leave 'em for about an hour an' wash 'em in warm, soapy water. You may have to do it twice."

"I S'POSE it's foolish to feel bad because the bean pot's all discolored," remarked The Bride. Cleaning a Bean Pot

"Yes," agreed Mary Jane, "especially when you can whiten it by lettin' buttermilk stand in it for a day or so."

Brightening a Black Coat

"MY Husband's old black coat is stained," said The Bride, "but he wants to wear it two or three weeks more until he gets his new spring suit."

"A little kerosene rubbed briskly over the spots will remove the stains and brighten the coat," replied Mary Jane.

Ice Cream Soda Stains

"I DROPPED some ice cream soda on my dress," said The Bride.

"To remove the stain," answered Mary Jane, "sponge with gasoline or chloroform with a piece of blotting paper. When dry, sponge with lukewarm water and rub gently with flannel."

Paint Spots

"THESE paint spots on the window won't come off," said The Bride.

"Melt soda in hot water and wash," said Mary Jane," and you will be surprised at the result."

"THIS polished table is stained both from hot dishes and wet flower vases," said The Bride. The Polished Table

"Rub the stained parts well with linseed oil," said Mary Jane, "and then hold a hot flat iron two or three inches above the spot and you will soon see it disappear."

THE Bride looked guiltily at the ink spot on the floor of the den. Mary Jane washed the stained spot with cold water and covered with baking soda. When it had dried she washed off the soda and all trace of the stain. Spots on the Floor

A STAIN on her dresser mirror bothered The Bride until Mary Jane saw it and rubbed it away with a flannel cloth dampened with spirits of camphor. A Stained Mirror

"IS there any way in which I can remove this old paint spot from my husband's trousers?" asked The Bride. Old Paint Spots

"Cover the mark with olive oil and then rub with commercial chloroform," was Mary Jane's rejoinder.

"HOW am I to clean this aluminum pan?" asked The Bride. Discolored Aluminum

"Quite easily," replied Mary Jane, "boil the skins and bits of discarded tomato in the pan and it will clean it fine."

A GREASE spot on Hubby's big favorite leather chair caused consternation. Grease Spots On Leather But Mary Jane did wonders at removing it with the beaten white of an egg which she applied, and then dried the chair in the sun.

A PANAMA hat that The Bride had thrown away because it was stained and discolored was discovered by Mary Jane. "Tut, Child," she scolded, "that will never do. Dip a cloth in kerosene and rub your hat and it will look as good as new." Reviving the Panama

THE Bride's piano was blurred, and she asked Mary Jane's advice as to what to do. Mary Jane dipped a cloth in a mixture of one part turpentine and two parts olive oil, and rubbed the piano until it shone like new. A Piano Polish

"MY cooking dishes are becoming yellow," said The Bride. Yellowed Cooking Dishes

"Scour them with common baking soda and they will whiten," replied Mary Jane.

Made Over Sheets

ONE rainy day The Bride decided to look over her linen chest. When she had unfolded several of her lavender scented sheets, she discovered that there were half a dozen that had already begun to wear out in the middle.

"It seems a pity," she mused, "to have to throw these away. I wonder if Mary Jane could help me?"

"My, what a baby you are," said Mary Jane, "every woman who ever kept house knows that they must be torn in two lengthwise and the two selvages sewed together. That will bring the wear on the part that was on the edge of the bed before, where it didn't get any wear. With the new edges hemmed, the sheets will be as good as ever."

When Drawn Work Tires

"MY eyes are tired from doing this drawn work," complained The Bride.

"Put on a black apron and you'll have less trouble," said Mary Jane.

"I JUST hate to baste clothes," said The Bride. Basting on The Machine

"You can baste 'em on the machine," answered Mary Jane, "only be sure to use loose tension and a long stitch."

"I HATE to baste long seams," complained The Bride. Basting Long Seams

"Thread the needle to the basting spool and don't cut the thread," said Mary Jane. "You save thread that way, too, because it can be pulled out in one long thread after stitching."

"I CAN'T find that dustless duster I bought anywhere," said The Bride Dustless Dusters

"Make one yourself," suggested Mary Jane. "Get black cheese cloth and wash it in a solution of kerosene and oil of paraffin. You'll need a pint of kerosene and a third of an ounce of paraffin to make three dusters."

"THERE! I've finished my summer dresses," said The Bride; "too bad I bought so much goods. Look at all these pieces." Aprons from Remnants

"Make 'em into aprons to match the dresses," replied Mary Jane, "the gingham and percale plain for mornin' and lace-trimmed tea aprons of the muslin for afternoon—they look neater than the ordinary kind, I think."

"I'D like to hang the clothes out, but they'll freeze," said The Bride. Drying in Zero Weather

"Not if you put a handful o' salt in the rinsing water," answered Mary Jane.

"THE waist was sprinkled and now it's mildewed," scolded The Bride. Taking Out Mildew

"Just soak the spots in lemon juice and put it out in the sun," said Mary Jane.

Allow for Shrinkage

THINGS that shrink, and things that didn't shrink were always a mystery to The Bride.

"Calico, for instance," she asked Mary Jane, "what does it do?"

"Shrinks," said Mary Jane laconically, "so you had beter allow an extra inch for each yard."

Utilizing an Old Raincoat

"NOW, what in the world," asked The Bride, "can I do with this old raincoat? It seems too good to throw away."

"Then don't do it," replied Mary Jane. "Make an apron for wash days, or a bathing cap, or a bag to carry your bathing suit in or a bag for dirty rubbers. There are many ways to use up an old raincoat."

Hem Muslins By Hand

"GUESS I'll hem these Swiss muslin sash curtains on the machine and save time," said The Bride.

"Do 'em by hand and there'll be less chance of their puckering all up," said Mary Jane.

"THERE'S the fine lace of this night-gown all torn," sighed The Bride. Torn Lace

"Put a very thin piece of organdie or sheer cotton mull under the worn places and darn down," said Mary Jane. "If you do it neatly the cloth will not show at all."

"I'VE cut this lace insertion in trying to cut the cloth underneath," sighed The Bride. Insertions

"Slip a narrow piece of cardboard with a pointed end between the insertion and the goods next time," said Mary Jane. "The cardboard acts as a safe-guard."

"THERE are two holes in Hubby's silk umbrella, that he burned with his cigar," said The Bride. Mending an Umbrella

"You can mend them by sticking a little piece of black court plaster on the inside of the hole," said Mary Jane.

A Handy Coverlet

"I LIKE to have some sort of a cover on the couch so that when anyone lies down for a nap they won't catch cold," said The Bride, "but that sort of thing always looks untidy."

"Why don't you fold up a blanket and put it in a pillow cover," suggested Mary Jane. "If you fasten the cover on one side with several buttons, the blanket will be handy and will not soil when not in use."

Remedy for Damp Hands

"MY hands are damp from sewing," said The Bride. "Have you anything in your storehouse of knowledge to help me?"

"Rub your palms with a solution of borax in a little alcohol," was Mary Jane's rejoinder.

Washing White Silk

"I REALLY must wash out these white silk waists of mine," said The Bride; "they're almost black."

"When you rinse 'em, use a teaspoonful of methylated spirits to a pint of water, and be sure you iron 'em while they're damp," said Mary Jane.

Buttonholes In Crepe

"THE buttonholes on this cotton crepe dress I am making ravel terribly," said The Bride.

"To prevent the buttonholes on any thin goods from ravelling," replied Mary Jane, "mark the buttonholes with thread, then work them completely before cutting. "It makes much more even buttonholes, too."

In The Shade Of a Sheet

"THERE isn't a shady spot in the yard to dry colored clothes," complained The Bride.

"Why, pin the gingham things on the shady side of a sheet hung double," suggested Mary Jane, "and then they won't fade."

Chamois Gloves

"THESE chamois gloves I washed last night are so stiff!" complained The Bride.

"If you had left the soapsuds on them, instead of rinsing them in clear water, they would have been as soft as new," said Mary Jane.

Better Than Gasoline

THE Bride was always grumbling about using gasoline on her gloves to cleanse them.

"Use milk and white soap," said Mary Jane, "and then they will be cleaner, softer and will last longer than if they were washed in gasoline."

Cleaning a Tam-O'-Shanter

"MY white tam-o'-shanter is soiled," said The Bride.

"Put about a pound o' white powdered starch in a deep dish," said Mary Jane, "rub the tam-o'-shanter in the powder, shake the powder off—and there you are."

Flour Cleans Gloves

"HOW can I dry cleanse these washable kid gloves?" The Bride asked.

"Rub flour into 'em" said Mary Jane. "Let 'em lay for half an hour in the flour and then beat 'em together to get the flour out. If they ain't too soiled that oughter fix 'em."

Stop Color Running

STRANGELY enough The Bride liked Wash Day better than any other part of the work.

But her first attempt to wash her colored ratine dress met with disaster. The color ran into the white collar and cuffs.

"If you had put a little vinegar and a handful of salt in the water," said Mary Jane, "you'd of had better luck."

Fire in a Chimney

THE Bride raced madly to the kitchen. "Oh Mary Jane," she shrieked, "the chimney's on fire."

"Don't lose your head," replied Mary Jane calmly, "just throw some salt on the fire and the fumes that go up the chimney will extinguish the flames."

Turn the Kettle Outward

"I DON'T understand why the stove pipe gets rusty so quickly," said The Bride as she cleaned the range.

"It's the steam from your tea kettle I have no doubt," was the answer from Mary Jane, "you should turn the nose outward when it's boiling."

Sausages Intact

THE Bride was giggling over the sausages which had fallen all to pieces in boiling.

"You ought to prick them before you put them in the water," said Mary Jane.

A New Use for Matches

THE Bride watched Mary Jane in silence as she took out a box of sulphur matches and began to dip them one at a time in water.

"What are you doing?" she finally inquired.

"Do you see those little spots on the tablecloth. They will come out easily when rubbed with these wet match heads.

When the Stove Rusts

AS The Bride was cleaning her kitchen range Mary Jane brought her a piece of coarse sandpaper.

"Use this on those rust spots," said she briefly.

To Keep the Rolls Down

"I DIDN'T want to bake these biscuits for an hour," said The Bride, displaying a pan of newly risen dough, "but they're all ready now."

"Put them in the refrigerator," advised Mary Jane, "and they'll keep as long as you want them to."

Lard and Baked Potatoes

MARY Jane turned as she was about to put the potatoes in the oven to bake, and said to The Bride, "Notice, my dear, that I rub the potatoes over with lard before I put them in the oven. It makes them more mealy and they look nice and shiny when they come out."

When the Icing Cracks

"OH, dear," said The Bride as she cut into the new loaf of cake, "the icing on my cakes always cracks when I cut it."

"Add a little thick cream to your icing," advised Mary Jane, "in the proportion of one teaspoon of cream to each white of egg."

"HOW can I cut the neck off this bottle, Mary Jane?" The Bride inquired. To Behead a Bottle

"Just dip a string in alcohol and tie it around the base of the neck," said Mary Jane. "Touch a match to it, and as soon as it stops burning plunge it into cold water. It will then break easily along the line of the string."

"THIS cake sticks dreadfully," complained The Bride, "how can I ever turn it out nicely?" Cake That Sticks

"Wrap a damp cloth around it for a few moments and it will come out easily," said Mary Jane.

"MY cellar is so damp that I can't keep anything down there," said The Bride. Lime in the Cellar

"Place a jar of unslaked lime in it," advised Mary Jane," and renew it fairly often, as it soon loses its power. The lime will absorb the moisture."

"THIS mirror is so soiled I can hardly see in it," The Bride remarked. Polishing a Mirror

"Rub the surface with a soft cloth dipped in a little methylated spirits, then sprinkle with finely powdered blue. Wipe clean and polish with a silk duster," was Mary Jane's council.

MARY Jane saw The Bride tear a hole in her pretty curtain as she tried to run the rod through it, and came to her rescue. The Curtains Won't Tear

"Cut a finger off an old pair of gloves and slip it over the end of the rod," she warned.

"I WONDER what made this bread sour," said The Bride with a wry face. How to Keep Bread Sweet

"You probably put it away when it was hot. You should wait till it is entirely cold before wrapping it up," answered Mary Jane.

Ants Don't Like Sulphur

"DON'T tell me those are red ants on that pantry shelf," cried The Bride in dismay.

"You must keep a small bag of sulphur on the shelf and you'll never be troubled with them," responded Mary Jane after a close scrutiny.

Renovating Elderdown

"THIS eider down cover is getting stiff and hard it seems to me," announced The Bride perplexedly.

"Hang it in the sun for a few hours and it will be as good as new," replied Mary Jane.

Squeakless Doors

"OH what a terrible squeak," exclaimed The Bride as she opened the door of the linen closet.

"Rub a little soap on the door and you won't have to call in a carpenter," advised Mary Jane.

A "Rabbit" With a Difference

THE Bride sighed and Mary Jane inquired why. "I'm so tired of Welsh rabbit," said The Bride, "but Charlie likes it so I suppose I'd better have it."

"Vary it by putting in macaroni or tomatoes and it will seem like a new dish," suggested Mary Jane.

"Old" Lace in a Hurry

THE Bride was making over a pongee dress. "How can I make this lace match? Will I have to dye it?"

"No indeed," said Mary Jane, "make some strong coffee, strain it thoroughly and boil the lace in it for about ten minutes. It will give it a beautiful color."

A Trick With a Wick

MARY Jane was busy ironing lamp wicks with a hot iron when The Bride entered the kitchen. It is so hard to get the wicks into those lamps that I've just been dipping the ends of them into stiff starch, and now you see how easily they can be slipped into place," she explained.

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